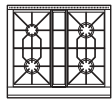
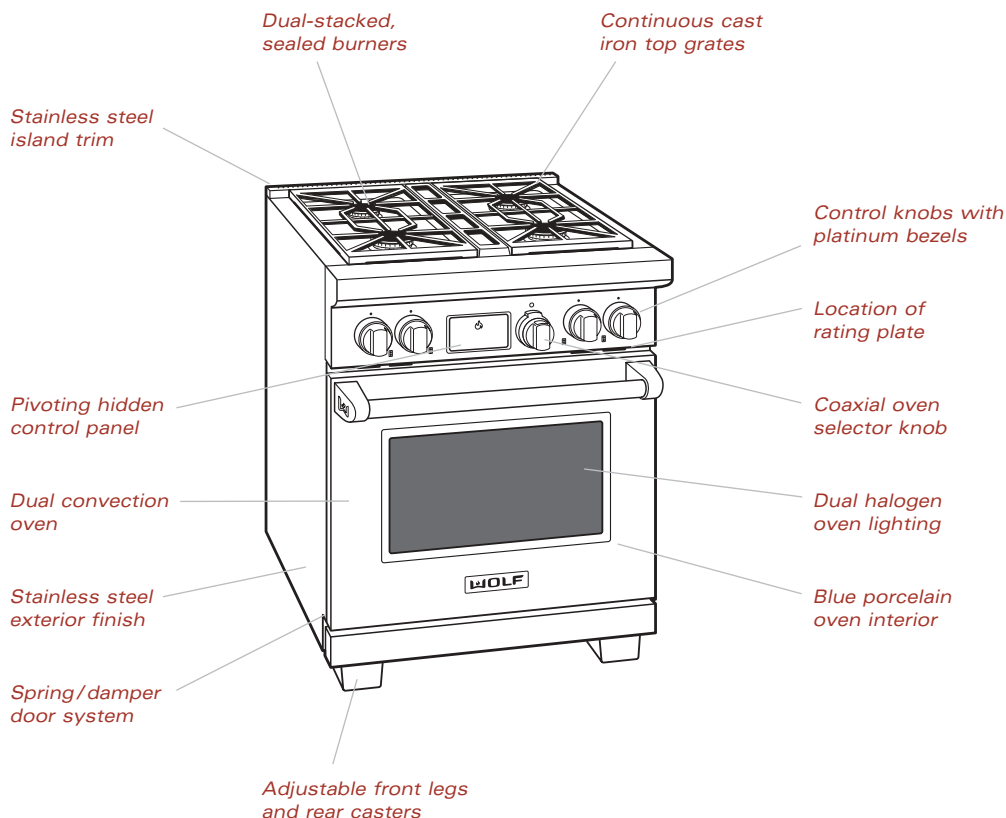


## 30" (762) Dual Fuel Range

### MODEL DF304



Model DF304



► The Wolf 30" (762) dual fuel range is available in natural or LP gas, with a top configuration which includes four surface burners. The model number followed by (-LP) denotes an LP gas model.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

**W**ith Wolf's dual fuel ranges you have state-of-the-art cooking expertise in any number of sizes to meet the discriminating consumers' precise needs. Patented features ensure that this range stands out from the rest in performance and also beauty.

The Wolf dual fuel range offers standard dual-stacked sealed surface burners. The large electric oven features the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its two convection fans and four heating elements give the user convenience and superior control over eight different cooking modes. Brilliant halogen lights illuminate the beautiful cobalt blue oven interior.

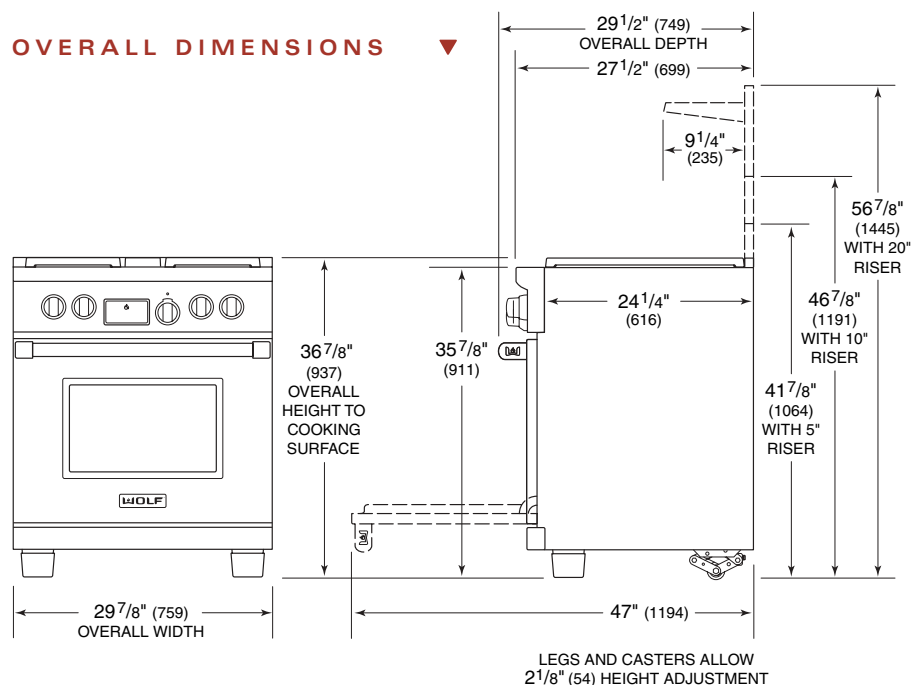
Let Wolf, the corporate companion and kitchen soul mate of Sub-Zero, fuel your passion for cooking and kitchen design.

## 30" (762) Dual Fuel Range MODEL DF304

### FEATURES

- ▶ Natural or LP gas rangetop with large capacity dual convection electric oven
- ▶ Fits existing 30" (762) opening
- ▶ Classic stainless steel exterior finish with island trim included
- ▶ Red or black control knobs—specify at time of order
- ▶ Platinum bezels surround all knobs—chrome or brass bezels optional
- ▶ Dual-stacked, sealed 15,000 Btu/hr (4.4 kW) burners and one 9,200 Btu/hr (2.7 kW) burner, all with simmer capabilities and automatic reignition at all settings
- ▶ Melt feature on 9,200 Btu/hr (2.7 kW) burner
- ▶ Porcelain-coated cast iron continuous top grates
- ▶ Pivoting hidden touch control panel
- ▶ Self-cleaning oven with cobalt blue porcelain interior
- ▶ Coaxial temperature displaying oven selector knob
- ▶ Eight cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- ▶ Temperature probe feature
- ▶ Three removable and adjustable oven racks with full-extension bottom rack
- ▶ Hidden bake element and recessed broil element
- ▶ Triple-pane oven door window and dual halogen lighting
- ▶ Spring/damper door system
- ▶ Adjustable stainless steel legs in front and adjustable rear casters
- ▶ Certified by Star-K to meet religious regulations
- ▶ CSA certified for US and Canada
- ▶ Two and five year residential warranty—exclusions apply; warranty information can be found on our website, [wolfappliance.com](http://wolfappliance.com)

### OVERALL DIMENSIONS ▼



Dimensions may vary by  $\pm 1/8$ " (3).

Dimensions in parentheses are in millimeters unless otherwise specified.

## 30" (762) Dual Fuel Range

### MODEL DF304

#### MODEL OPTIONS ▼

Four Burners DF304

*Natural gas model listed, for LP gas add (-LP) to the model number.*

#### VENTILATION OPTIONS

- ▶ 30" (762) Pro wall hood or liner
- ▶ 36" (914) Pro wall or island hood

*Refer to the Wolf Pro Ventilation section for additional information.*

#### ACCESSORIES

- ▶ 5" (127) and 10" (254) classic stainless steel riser
- ▶ 20" (508) classic stainless steel riser with shelf
- ▶ Red or black control knobs—must be ordered with the range
- ▶ Chrome or brass bezels
- ▶ One-piece wok grate and single burner grate
- ▶ Porcelain-coated, cast iron two burner S-grate
- ▶ Two-piece broiler pan and temperature probe
- ▶ Set of three 30" (762) oven racks
- ▶ Bake stone accessory
- ▶ Dehydration accessory
- ▶ Front leg extension covers and rear leg caster covers in various heights
- ▶ High altitude conversion kit

*Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, [wolfappliance.com](http://wolfappliance.com).*

#### SPECIFICATIONS ▼

Overall Range Width	29 <sup>7</sup> / <sub>8</sub> " (759)
Overall Range Height (to cooking surface)	36 <sup>7</sup> / <sub>8</sub> " (937)
Overall Range Depth	29 <sup>1</sup> / <sub>2</sub> " (749)
Dual-Stacked Sealed Surface Burners	
15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer	
Single 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer	
Usable Oven Interior Capacity*	2.7 cu ft (76 L)
Oven Interior Dimensions	21 <sup>1</sup> / <sub>2</sub> " W x 16 <sup>1</sup> / <sub>2</sub> " H x 16 <sup>3</sup> / <sub>8</sub> " D (546 x 419 x 416)
Electrical Supply Requirements	240/208 V AC, 60 Hz 30 amp dedicated circuit
Electric Rating	5.2 kW at 240 V 4.5 kW at 208 V
Total Amps	21.7
Shipping Weight	325 lbs (147 kg)

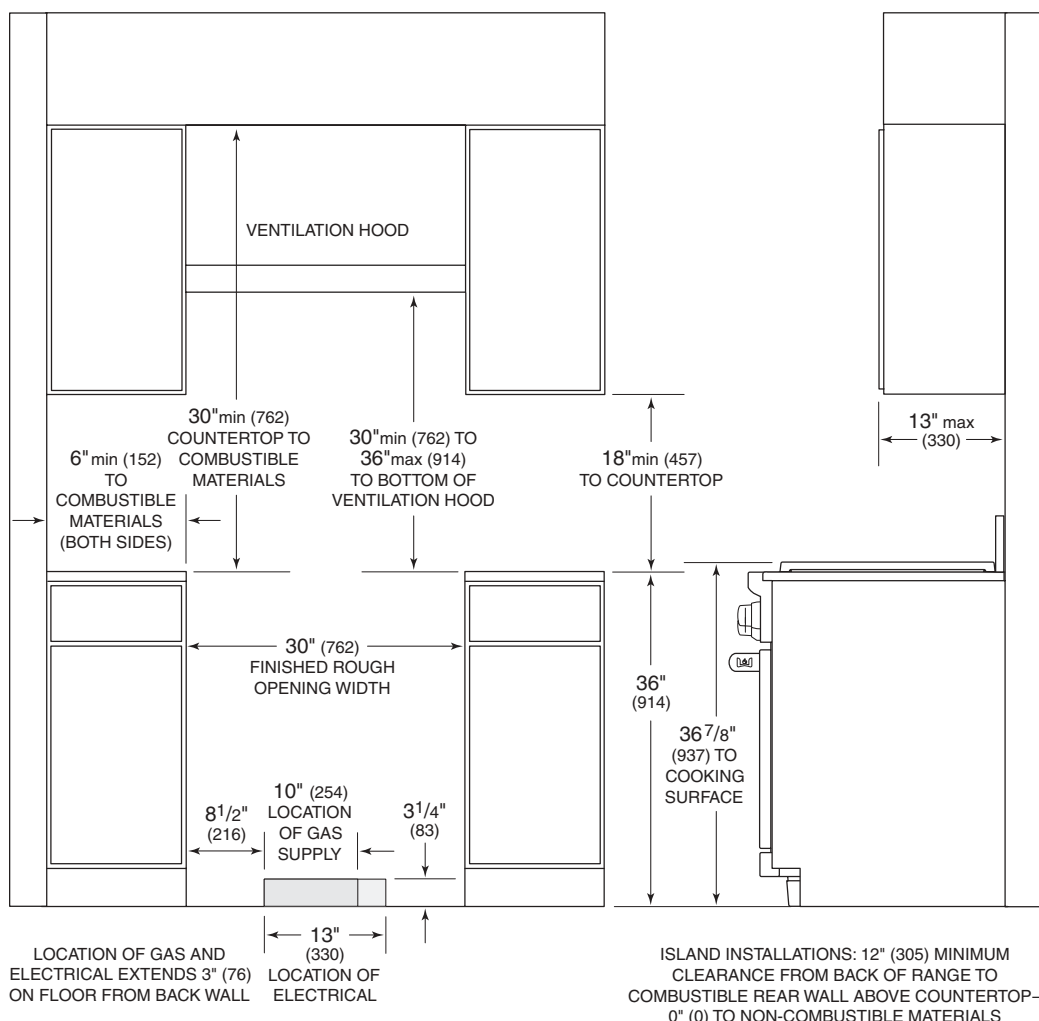
*\*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005).*

*Specifications are subject to change without notice.*

**IMPORTANT NOTE:** A minimum 5" (127) riser is required for installations against a combustible surface.

**30" (762) Dual Fuel Range**  
**MODEL DF304**

**INSTALLATION SPECIFICATIONS**



**DIMENSIONS**

Overall Width of Range	29 7/8" (759)
Finished Rough Opening Width	30" (762)
Location of Gas Supply	Within shaded area
Location of Electrical	Within shaded area

*See Installation Instructions shipped with unit for detailed specifications.*

## 30" (762) Dual Fuel Range

MODEL DF304

### INSTALLATION NOTES

► Refer to the illustrations and specifications for overall dimensions, finished rough opening dimensions and installation specifics.

**IMPORTANT NOTE:** Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions as shown in the installation illustration.

► It is recommended that you use a Wolf Pro wall or island ventilation hood or hood liner with the Wolf dual fuel range. Pro Ventilation information can be found on our website, [wolfappliance.com](http://wolfappliance.com). Also refer to the Wolf Design Guide for Pro ventilation recommendations.

► Wolf dual fuel ranges are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

► Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

**IMPORTANT NOTE:** A separate external gas shut-off valve must be located near the range in an accessible location.

► Wolf dual fuel ranges using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details. To obtain local dealer information, visit the Locator section of our website, [wolfappliance.com](http://wolfappliance.com).

► The 30" (762) dual fuel range requires a 240/208 V AC, 60 Hz, 30 amp fused electrical supply to operate the electrical portions of the range.

► Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts on the base of the unit are provided to allow a certified electrical contractor to wire the range directly to the electrical supply. The terminal block will also accept an appliance cord that is sized correctly for the range's voltage and amperage.

► You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

► Refer to the installation instructions shipped with each Wolf product for detailed specifications.